



Next Meeting – Feb. 9

Come down to Dirty Nellies to hear our latest educational moment, brewing software. Get in on planning the next brew-in. Order your t-shirt. Bring four bottles of homebrew or \$5 for our 7:30 PM meeting start.

Upcoming Club Events

Tuesday, Mar. 9 – Monthly meeting, Dirty Nellies, 7:30 PM., American Ale AHA Contest

Early March - Brew-In, style and location TBA.

New Members

New members should be the most important thing as far as this Club is concerned. As keeper of the roster, I see the 10 or so members that do not renew their membership every year. We need to replace them so that our group remains a viable enough number that all our activities are fully attended, thus keeping costs down. Also, more members allow different people to assume responsibility for running things. Right now no one has the responsibility for talking to and selling guests on the benefits of belonging. Let's make this someone's official duty, so we don't have a repeat of last meeting where only one out of our five guests plunked down his \$20. And let's all of us be aware and be willing to make guests welcome.

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January 2010 Meeting

We filled Nellies upstairs room to the breaking point in January, when 31 people including 24 members showed up.

Eric Raz started off the meeting with the usual introduction of our guests. We met Ryan Powell, Myles' son, who had just bought a Mr. Beer kit and was eager to try it out. Ron had stopped brewing for 6 years, but recently dusted off his equipment. Paul Piszkiwicz had brewed 8 batches so far. Nick, Barry Filerman's brother-in-law, had been helping Barry for 2 years and recently got his own kit. Jeff was a return visitor, last showing up 2 years ago. At the end of the evening Paul became our newest member.

Another guest, John, talked about an upcoming certified beer judge test he was sponsoring. It is going to be held on August 14 at Duke O'Briens in Crystal Lake. There would be places for 20 people to take the test, he had 9 already and he wanted to get local clubs before opening it up to others. He described the test as part written (mostly essay) and part tasting (identifying off-flavors). It would cost \$50. He was going to organize a study group (also at Duke's) that would meet each Thursday (except for the 2nd one of each month). There was a little interest, but some members seemed daunted by the testing requirements.

Next we held our AHA English Brown Ale contest. Mark Procter and I both entered Northern English Ales, and Mark's proved to be superior.

I next went over the upcoming pub crawl, noting that the 2nd stop had been confirmed as Jerry's Sandwiches being behind on their remodeling and I had checked with them to make sure they would be

available and willing to host us.

Dave Banks gave the cash on hand report - \$1,359.59, which included the payments from the pub crawl and did not include the approximately \$150 in expenses yet to be paid that day.

The next business was setting a date for an upcoming brew-in. Randy Drumtra recommended that it not happen until late February or early March as there was a problem with frozen water lines in cold weather. Elliot Hamilton announced that a former Club member was willing to load us 2 55-gallon drums for a few years if we would put in fittings and do some other welding work. Elliot recommended we take up the offer as it would allow us to increase our output to 80-100 gallons so that more members could participate (or take home more beer).

Eric next asked Mark Procter and Jim Thommes about the t-shirts. There was a moment of silence as Mark said he thought the design wasn't final and he and Jim hadn't talked. After being assured it was all set, Mark and Jim will report on it next month.

It was then reported that Brew & Grow was asking for membership cards to certify discounts. As we have none, Eric was going to forward a copy of the roster to them, while Mark Procter will do the same to Perfect Brewing. It was announced that the Chicago Brew & Grow was moving to a location that neither I nor Paul Lange could get to in the future, Belmont & Kedzie.

Evan reported that two books were donated that night, and would be added to the list on the website and be available next month for borrowing.

Sieben's Beer is resurrecting itself with a new brewer, Sand Creek, and will be distributed in late spring in Northern Wisconsin. An Iowa distributor is also interested.

The last bit of official business was Bob Breitling volunteering to do a demonstration with brewing

software next meeting.

Two non-business items ended the meeting. First, congratulations to Eric & Erika Raz on their upcoming family addition. Finally, Jim Thommes waxed nostalgic talking about the first Club Wort pub crawl that happened in 1993.

Jan. 2010 Tasting Notes

Written by Barry Filerman

This month we met at the usual spot with the usual suspects. Many tasty offerings were passed for our drinking pleasure.

First up, our figurehead Eric passed around an all extract beer he made with an addition of honey, a cream ale. While I was surprised to see Eric with an extract beer, members commented that it was really nice and refreshing and had a nice finish with no bitterness.

Next, Bob Wappel treated us to a beer he introduced as a Sierra Nevada clone. All in attendance agreed that it closely mirrored SN and was really good.

Brad was next to pour us a beer he brewed from an all grain Northern Brewer kit called Scottish 80 Schilling. Members noticed that it had a large amount of fusels. Brad pointed out that the kit had an interesting reduction process.

Next came the onslaught of Flatlander's Vanilla Porters. Randy was first with 2 versions. One he fermented with WL001 and the other with S05. Members commented that the S05 was more astringent than the WL001 and that the WL001 had a nice roasty flavor with a mild vanilla background.

To add to the catalogue of Vanilla Porters, I poured my share. Members commented that as it warmed up, the vanilla became stronger. I indicated I used 4 beans in the secondary.

Next, Jim Holbach poured his share. This was the final Vanilla Porter. Jim used 3 beans and 12, yes 12 cloves in his share. He also indicated that he fermented using the Thames Valley strain.

Members commented that the added clove complimented the vanilla nicely.

Next, we had a guest join us, Ron, who poured 2 beers. First, he poured a porter that he created using a Brewer's Best kit. Members commented that it was a nice beer with a good roasty flavor. Next, he poured an Imperial Stout that he indicated won third place at the Emmett's Spooky Brew Review. Members agreed that it was a nice beer.

Bill treated us to some club Whisky Stout. It was wonderful as usual.

The next beer was courtesy of yours truly, the club Barrel Brown. Members commented that it is similar to theirs at home.

Dave shared what I believe he indicated as the last of his 2008 Imperial Stout. Of course, it was enjoyed by all.

A second guest of our fearless leader, John, poured an IPA. John pointed out that this was a beer that he brewed in a collaboration with Eric. Members had nothing but praise for this. What a bunch of hopheads!

The final pour of the evening was courtesy of Brad, a cider he made with store bought cider. Brad indicated that he hit it at the end with potassium sorbate and back sweetened it with apple concentrate. It was a nice treat that we do not see often at meetings.

Until next month, cheers!

2010 Winter Pub Crawl

It was a normal, winter day – 20 degrees and overcast as I waited for the bus outside Nellies. Who knew that Nellies opened at 9:00 for breakfast, but the other waiting members did, keeping warm, with a few starting their drinking there. Jim Thommes drove up, but it wasn't Nancy who got out with him but former member Rick Smith who now lives in Bloomington. After some nervous Nellies made me call the bus driver (he was 2

minutes away) 38 intrepid members and their guests loaded up the bus, picked up 7 more in Glenview, and arrived at Local Option only 5 minutes off schedule. Phil Piotrowski and his group greeted us as we came in. The ride down was not as much fun as expected when the driver couldn't make the DVD player work, thus preventing us from viewing **Beerfest**. We had our first, and, luckily last, spillage incident when the tap on Paul Lange's Bell's Two Hearted Ale can opened over Deb's coat and the bus floor.

Local Option was all a beer drinker would want, as their chalkboard listed 25 drafts, only one I had heard of previously. Unfortunately, there were no prices listed, so I was surprised being asked for \$10 for a Mikkeller Baltic Porter (Swedish). And from an organizer's viewpoint, I was disappointed at the short staffing (they knew we were coming) and the lack of gratitude (a "thank-you" would have worked) that we had 53 free-spending consumers at 11:30 AM.

We were picked up on time and arrived on-schedule at our last minute replacement, The Village Tap. Contrasting to Local Option, Mike the owner was happy to see us, showing us the enclosed beer garden area where we could congregate, raffled off t-shirts, and insured that we had enough help in getting our food and drink. Their \$4 monthly special, a Kostritzer Red, was praised by many as was their excellent food. As we walked in, we were greeted by Bob and Nathan Breitling who accompanied us the rest of the way with their own transportation.

Our next stop was The Bad Apple who, unknown to the members, had been giving me a little attitude after they had agreed to have us, worrying about us crowding out their regulars. They did give us their back room, which provided a shuffleboard and pinball games to offer some entertainment. Centennial IPA seemed to be a popular selection there. Some went across the street to sample beer at

Half Acre Brewery. They asked about a tour, and were let in to wander on their own. The most interesting piece of equipment was a foosball table, sans ball, unfortunately for Mark Procter. Laura Procter was all excited about a sign advertising \$4 pints, until she learned it was pint GLASSES (she did buy one). Since we got to The Bad Apple 15 minutes early, and there was an attitude problem with the manager (haven't you left yet?) I arranged to not overstay our 2 hours and we left.

The last stop, Chicago Ale House, was as happy to see us as The Village Tap. They had loads of room, good food, and members commented on the extensive, fairly priced tap selection. We boarded our bus at the expected 8:30 hour, leaving Phil and his group to carry on. A short ride got us first to Glenview, and then to Durty Nellies a little later than the 9:30 PM scheduled end.

I would like to thank Paul and Roger Santagato for clean-up help as I had to guide the bus driver to our stops. And finally, once again to Paul and Phil and all the other members who got guests to come to make the crawl happen.

Speaking of Tennis

Plato once said, "He was a wise man who invented beer," a sentiment apparently shared by tennis player Andy Roddick

- On facing Justin Gimelstob (US Open 2007): "I want to sent him into retirement and then buy him a beer."
- On what he would be doing if not tennis: "I'd probably be in my eighth year of college, trying to qualify for my third Beer Olympiad."
- On Coach Jimmy Connors's reaction after Andy lost the 2007 Australian Open semis: "He gave me a beer."
- On his first interaction with Connors: "We'd practice, he'd come home, kick his

feet up on my couch, have a beer."

- On whether he was disappointed he wouldn't accompany Maria Sharapova to the 2004 Wimbledon Ball: "I just wanted to know how long her skirt's going to be...I might just sneak in and crash the party. I'll bring the beer, man. Let's go."
- On whether he would share birthday cake with Marat Safin in 2004: "I'm not going to share a cake with him. I don't know, maybe if he's going out, maybe a beer."
- To the 2005 Centre Court crown after losing to Roger Federer at Wimbledon: "I'm more in the mood for a beer right now."
- On winning a match at the U.S. Open that ended just after midnight on his 21st birthday in 2003: "I've been 21 for 9 minutes now. I think I deserve a beer."

AHA Beer Contests

Note the style guideline numbers (and letters) after each beer. You can check at www.beertown.org to get the style info.

March 2010 – American Ale (10) – American Pale, American Amber & American Brown.

April 2010 – Any beer 50% made from extract

July 2010 – Mead (24,25,26)

September 2010 – Sour Ales (17) – Berliner Weisse, Flanders Red & Brown Ale, Straight & Fruit Lambic, & Gueuze.

November 2010 – Strong Ales (19) – Old Ale, English & American Barleywine.

January 2011 – English Pale Ales (8) – Standard, Special & Extra Special/Strong Bitter.

Classified Section

Club Wort T-Shirts in the following sizes: Medium (2); Large (7), X-large (7). Cost is \$10. Contact Paul Lange at pdlange@rockwoodco.com.

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at elliioth@ml1.net

Used Homemade Counter-Flow Chiller; ¼” copper pipe inside garden hose; 5-gal chilled in 10 min. \$40; Contact Randy D at ddwbrew01@comcast.net

January 2010 Meeting Pictures

Taken by Elliot Hamilton

